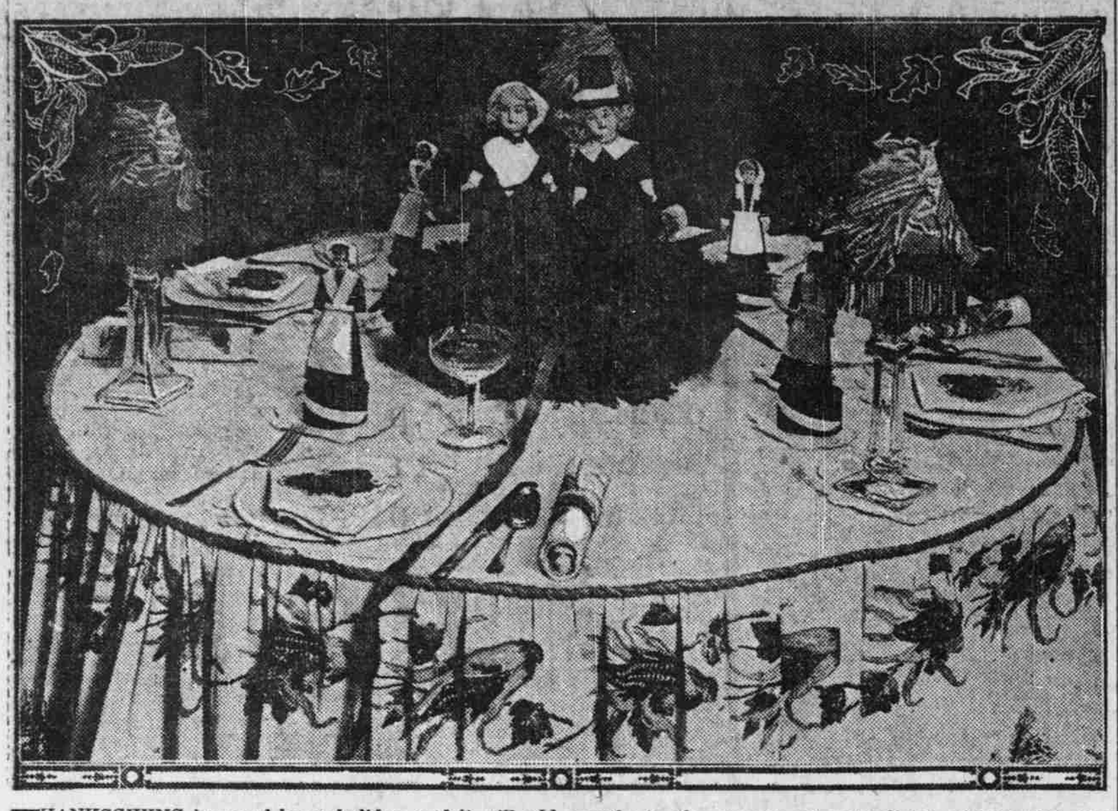
THANKSGIVING DINNER TABLE

By ADELE MENDEL.



THANKSGIVING is a real home holiday, and it will add greatly to the success of your dinner if you plan the table decorations as a surprise for the family reunion.

Truly wonderful results can be accomplished at a slight expenditure and the decorative crepe paper in symbolic designs. The table pictured had a valance of crepe paper in corn design attached to the damask table cloth, paper napkins and doilies of the same design were used.

The candle shades accentuate the harvest idea by their decoration of ears of corn cut out of the paper napkins and appliqued on a green paper foundation.

The central decoration is remindful of old Puritan days. Two dolls, dressed as Puritans, stand upon a mound of green fringed paper. Little paper mache turkeys, filled with candy, are hidden in the grass. These are attached to ribbons which reach to each place. Priscilla is dressed in somber gray crepe paper gown, white kerchief and cap. John Alden's suit is similar in color to the maid's. Other Puritan dolls are on the candy boxes. A white card, pasted across each box, serves as a name card.

For favors paper caps are wrapped in the napkins and enclosed in napkin rings of pasteboard, covered in corn designed paper.

THEIR CITY THANKSGIVING

By GEORGE MUNSON.

John Robinson lay on his bed in the hall room which he occupied in the cheap lodging house, reading a letter from his folks up-state. It was signed by his mother and his two sisters.

"We shall all be thinking of you next Thursday when we eat our Thanksgiving dinner," they wrote. "Father sends you his love and hopes you are well. He is glad you are getting along so nicely. We wish you could be with us, but, as you say, business is business and you will have to be at work Friday morning."

There was much more, but Robinson had only skimmed that part about the doings on the farm. His heart was in the cottage in the little hamlet where he had been reared before he went to the city, two years before, to make his fortune. His tales of success had been lies, amiably devised for the sake of the old people.

John Robinson was only twenty-four, but he knew that if he were forty his prospects would be no brighter. He was just an ordinary, clean-minded country boy, caught in the machinery of the city, and just now earning a wage of eight dollars a week as a grocer's clerk. That was as well as he could do. He might have been a longshoreman, if he were stronger, and earned a little more, or a street car conductor, or fill any one of many such positions. But he saw quite clearly the exact limitation of his prospects. He wished he were back on the farm again. But he could not swallow his pride. He had gone off amid the salutations of the half envious village lads of his own age, and to go back would mean a terrible downfall in their estimation and a confession of failure.

A strange and yet familiar smell assailed his nostrils. Of a sudden he realized that he was hungry. He had intended to spend that Thanksgiving day in his room, resting, and had made a cheap mess of bacon and eggs upon the little alcohol stove on which he cooked his breakfasts. But his starved body suddenly demanded better nourishment; it clamored desperately, wildly, for this now remembered delicacy.

He knew what it was. The girl in the adjacent room was cooking a turkey!

He knew her to nod to on the stairs when she came home in the evening from the department store in which she worked. Fanny—that was the only name he knew her by—was pretty and gentle and had a sort of frightened look in her eyes which haunted him, since it was so like the look which he had worn for the first few months after his arrival. He had never had the courage to speak to her.

That odor was very tempting. He opened his door a little. Then he saw that her door was ajar also, and, as he went softly out he came face to face with her. Her hair was disheveled and her face red from bending over her gas stove.

"O won't you—wouldn't you like to join me?" she said timidly. "It's my Thanksgiving dinner," she continued, with a little laugh. "I thought—I was afraid you might be hungry. Mrs. Higgins said you cooked all your own food," she continued.

John's heart was beating quite violently, for some reason or other, as he followed her in. Upon the stove was a frying pan that sent forth the appetizing odors which he had discerned; and in it lay a quarter of a delicatessen store turkey.

"I think it's done," said Fanny, and she removed it from its resting place and set it upon a platter. Then, opening a cupboard, she took down two plates from a shelf, two knives, two forks, two napkins, and a salt shaker. Out of the inside of the little stove she took four large and piping hot baked potatoes.

"You weren't going to eat four!" said John, with clumsy jocularity, and Fanny blushed. So she had planned to invite him from the beginning!

However, a healthy appetite does not permit of introspective analysis. It was not until the plates were quite clean, except for turkey bones and potato peel, and the last morsel of the feast was done, that they found time for anything but the scrappiest fragments of speech. Then John looked at Fanny and his heart began beating in that absurd way again. How

He Found Himself Holding Her Little Hand In His.

nice it would be to have somebody like that—as nice as that—as pretty as that—to cook every meal for him! And how he had hated to see her start out so early and come back so late from the department store! Before he realized it he had forgotten all his shyness and they were talking learnedly and delightfully about their homes.

They thought of the free country air and the roads and fields white with snow, and the peacefulness of a little farm of their own; but they did not mention the proprietorship. Still, by a sort of telepathy, each knew that the other was thinking of that. And the stuffy little lodging house room became filled with romance for them and they looked wonderingly upon each other and thought that fate was very kind.

"And it's this way," said John. "I know that I was a fool to leave the farm and come here. There was just the one thing I knew all about and could have succeeded at, and I threw it up to take up something I never can succeed at."

"Same here," said Fanny briskly. "If you knew how tired I get of trying on ladies' shoes! And they have such dreadful tempers, some of them, and sometimes their feet are so out of shape I have hard work to keep from laughing at them."

"I'm sure they can't any of them be as pretty as yours," said John, and he blushed almost as deeply as she.

And then as they sat there side by side John found courage to draw his chair so close that it actually touched hers, and before he knew what he was doing he found himself holding her little hand in his. And she let him hold it—that was the astonishing thing!

"Fanny," he said—it was the first time he had called her that—"if I could save up three hundred dollars I could buy a little place on mortgage and make it pay. I know I could make it pay. But I can't save a penny and never shall, for I can't earn enough. But if you would go into partnership with me for just one year, and we had one room instead of two—and two could live just as cheaply as one—and after a year we had saved up three hundred dollars, do you think—?"

But it was more astonishing still when she let him kiss her. And their poor little arrangement seemed like a financier miracle and the heavens were opened in her little bare hall room.

"Next Thanksgiving we shall have our home for ourselves," he said presently. "Doesn't it make you happy? Can you be as happy as I am, Fanny? Do you know, I don't know what your other name is. Isn't that strange?"

"I don't want to tell you, John."

"But don't you think I ought to know?"

"Well, but what's the use of telling you when you say I've got to lose it so quickly?"

Mother Goose The Day After Thanksgiving

Little Jack Horner sat in a corner,
Heaving many a sigh.
"I wish I were dead—
I stuffed so," he said,
"What a miser'ble boy am I!"

Old King Cole
Was a greedy old soul,
And a greedy old soul was he;
Now he thinks that the world
Is from pole unto pole
Just filled up with miser-ee.

Jack and Jill,
When they had their fill,
Kept eating, eating, eating;
Jack feels bad
And Jill is sad—
The joy they had was fleeting.

Old Mother Hubbard
Went to the cupboard,
To munch at the turkey there;
She cleaned all the bones,
Now she bitterly groans,
And wishes the shelf had been bare.

Mary, Mary, quite contrary,
Ate when they bade her cease;
Now she wildly yells
At the kitchen smells,
And faints at the sight of grease.

—S. E. Kiser

KENTUCKY FARMERS SHOULD START PAYING DAIRY HERDS ON THE FARM

Beef Cattle Prices High and It Will Pay To Replace Beef Cattle With Dairy Cows—Good Markets For Milk and Butter Bring Good Profits—Dairy Herd Does Not Require As Much Care As Beef Cattle

(W. D. Nicholls, Dairy Department, College of Agriculture.)

Will it pay to replace beef cattle with dairy cattle on the farm? This question has been asked us many times during the recent months by farmers writing to the experiment station.

A good type of grade Holstein cow. When fresh this cow gave 6 gallons of milk per day and 55 pounds of Butter in 30 days. A large and persistent milker.

We know that at present prices beef cattle offer attractive returns. Furthermore, good prices are practically certain to continue. We know also that a herd of beef cattle requires less labor than an equal number of dairy cows. However, when a good market for milk and butter is at hand, and when one will go into the business with a determination to stick to it and master the many details, the change from beef to dairy cattle will materially increase the farm income. To the beginner in dairying we would offer the following suggestions in the light of more than 20 years of personal experience in practical dairy farming, and from observations of the successes and failures of scores of dairymen in this and other states.

First, look well to your market. If the farm is located several miles from a local market or shipping point, butter or cream should prove more profitable. Good farm-made butter of high quality in body, flavor and color, properly salted and neatly wrapped in brick-shaped packages and in uniform and dependable quantity throughout the year, will always find a ready market. If, however, one can not make and market such high-class and high-priced butter, he had better stick to beef cattle and leave dairying alone.

Sweet milk and sweet cream usually afford better returns than butter, if a market is available.

Second, secure large, rangy, lean, deep-bodied, deep-chested, big-bellied cows, carrying good, capacious udders. When fresh such cows should give 3 to 5 gallons of 3½ to 4 per cent milk per day, and should average 2 gallons of milk for 10½ months. Such cows may frequently be picked up in the neighborhood at $50 to $65 each.

Third, improve the herd by using a pure-bred bull. The bull's value will depend largely upon whether he comes of a heavy milk and butter producing strain. By continuing the use of good bulls and saving the heifers from the best milk and butter cows, a herd may be built up in a few years which is practically equal in productive capacity to a pure-bred herd. Such a herd may be developed on the farm at small cost.

Fourth, heifer calves may be profitably raised upon skimmed milk, when available, or two calves may be raised with one cow. A good cow will often raise a third calf after the first two are weaned.

A group of pure-bred Jersey calves raised upon skimmed milk.

Fifth, for the beginner pure-bred females are necessary. High-priced cows should not be used until one first learns to handle grade cows successfully. Starting in the business with grade cows, a registered cow may be added from time to time. These cows should be heavy producers, and from good, heavy milking strains, otherwise they will give no better results than scrubs.

The breed of cows selected will depend upon individual circumstances. Holstein veal valves and old and discarded cows bring good prices. Jerseys give a smaller amount, but their milk is richer. Jersey veal calves have a very low value, and this is true also of old and discarded Jersey cows.

THE BABCOCK TEST FOR MILK AND CREAM

This test is used to determine the amount of butter fat in milk and cream. Its use in connection with a milk scales furnishes the farmer a quick and simple means of finding out exactly how much butter each cow in his herd is giving. Knowing this, he can then retain the high-producing cows in the herd and use their offspring to secure still further improvement in the herd yield.

A complete testing outfit costs from $5 to $20, depending upon the capacity. Complete directions are sent with each outfit, and by following these any farmer can easily make a quick and accurate test.

The apparatus used consists of (1) a whirling machine or centrifuge, (2) graduated test bottles, (3) a glass measuring pipette, (4) a glass acid measure, (5) a bottle of ordinary commercial sulphuric acid.

How To Make the Test.

(1) Thoroughly mix the milk by pouring or stirring and take out a small amount—a few spoonsful will be sufficient.

Babcock testing outfit—Price complete, $5.00.

(2) Suck milk up into glass measure pipette until it comes above the 17.6 c. c. mark Suddenly close the upper end of the pipette with the finger. By slightly releasing the pressure of the finger allow the milk to drop out of the lower end until it comes exactly to the mark on the pipette, when it is stopped by pressing down firmly with the finger. Carefully transfer milk from pipette to test bottle, being careful not to lose a particle of milk in making the transfer.

(3) Measure out acid into acid measure, which is marked to indicate the proper quantity Pour acid into test bottle with milk. Thoroughly mix acid and milk by shaking gently.

(4) Place test bottles containing mixture of milk and acid in whirling machine, making certain that the machine is balanced. Turn the machine for five minutes at the speed indicated upon the crank. Stop the machine and add hot water (which should be perfectly clean and nearly at the boiling point) until mixture reaches base of test bottle neck. Whirl again for two minutes. Stop machine and add hot water with pipette to the 8 per cent mark on neck of bottle. Whirl again one minute.

This completes the test and the butterfat is shown as clear or light straw-colored liquid in the upper part of the bottle neck. The sulphuric acid has acted on the constituents of the milk, setting free the butterfat. The hot water added brings the liquid mixture up into the neck of the bottle and the whirling causes the bottles to fly out into a horizontal position. The acid mixture being heavier is thrown toward the outside, the butterfat, being lighter, is forced toward the center and into the neck of the bottle. This is divided into 10 equal spaces, representing 1 per cent.

The Test Is Then "Read."

Suppose the upper end of the fat column extends to the 8.2 mark and the lower end of the column to 3.6. Subtract 3.6 from 8.2. This gives 4.6 per cent, which is the percentage of butterfat in the sample This means that in 100 pounds of the milk there are 4.6 pounds of butterfat.

Precautions To Be Observed.

(1) Test bottles must be thoroughly clean and the inside free from gases, (2) whirling machine must be kept well oiled (3) acid bottle must be kept tightly stoppered else the acid will lose its strength, (4) sample must be thoroughly mixed, (5) the fat column must be measured at once before the fat hardens. Following the last whirling, it is best to set bottles in a pail in which is placed enough hot water (140 degrees Fah.) to come nearly to the top of the neck of bottles.

It is well to order a few extra test bottles to replace bottles broken in use, and an extra pipette.

Cream is tested by the use of a special cream bottle. A special pipette (18 c. c.) is needed.

To keep irons from rusting rub with mutton fat and wrap in brown paper before putting away.

There are some cattle that are no better in the dairy barn than are the weeds in the corn field.

A good brush is one of the most essential implements in cleaning the milk utensils.

Losses from hog cholera are heaviest during late summer and fall.

The nutritive value and digestibility of mutton rank quite high.

POULTRY

CLOSET IS OF NO ADVANTAGE

Actual Test Demonstrates Poultry Do Better Without Curtain—Found to Be Unnecessary.

In the curtain-front type of poultry-house used at the Maine experiment station a feature of the original plan on which considerable stress was laid was the canvas curtain in front of the roosts.

This curtain, together with the back wall of the house and the droppings board under the roosts formed a closet in which the birds were shut up at night during cold weather. When the curtain front house was first devised it was thought essential to provide such a closet to conserve the body heat of the birds during the cold nights when the temperature might go well below zero. Experience has shown, however, that this was a mistake. Actual test shows that the roosting closet is of no advantage, even in such a severe climate as that of Orono. On the contrary, the birds certainly thrive better without the roost curtain than with it. It has been a general observation among users of the curtain-front type of house that when the roost curtains are used the birds are particularly susceptible to colds. It is not hard to understand why this should be so. The air in a roosting closet when it is opened in the morning is plainly bad. The fact that it is warm in no way offsets physiologically the evils of its lack of oxygen and excess of carbon dioxid, ammoniacal vapors and other exhalations from the bodies of the birds.

For some time past it has been felt that the roosting closet was at least unnecessary, if not in fact a positive evil, says a writer in the Baltimore American. Consequently the time of beginning to close the roost curtain in the fall has been each year longer delayed. Finally, in the fall of 1910, it was decided not to use these curtains at all during the winter. Consequently they were taken out of the house, or spiked to the roof, as the case might be. The winter of 1910-11 was a severe one. On several occasions the temperature dropped to 30 degrees below zero. Yet during this winter the mortality was exceptionally low and the egg production exceptionally high.

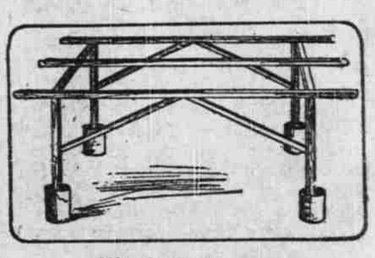
In view of this experience the station has decided to discontinue the use of the roost curtain. It would seem to be generally understood or at least unnecessary.

MAKING ROOSTS MITE-PROOF

Uprights Set in Quart Cans of Water With Kerosene on Top Prevents Progress of Parasites.

(By L. H. COBB, in the Farm and Fireside.)

Anyone who has tried to clean out the mites from roosts that are built in to the hen-house will appreciate the simple plan given below. I make my sets of roosts six feet high, with three



Mite-Proof Roosts.

two-by-two-inch roosts. The uprights are set in quart cans of water with a half inch of kerosene on top. Mites cannot get on this roost unless carried there by the hens, and it can be easily taken through any door and cleaned.

POULTRY NOTES

It takes 28 days for a duck egg to hatch.

* * *

Do not disregard breeds and keep anything that is a fowl.

* * *

The merits of the scratching shed are shown during bad weather.

* * *

No one farm is large enough for more than one variety of fowls.

* * *

Pay well for a well-bred male, but do not accept a scrub as a gift.

* * *

Have a clean, warm, dry place with straw or litter for the roosting quarters.

* * *

The average farmer who grows large crops of grain on his farm is the poorest feeder.

* * *

Coarse sand and gravel will reduce the amount of grit needed by the fowls, but cannot take its place.

* * *

The ducklings will grow so large in ten days that the chicken hen cannot hover a dozen—then you may as well if you can put two or three broods with one hen.

* * *

Keep plenty of water before the ducks. Sudden death among the ducks can often be attributed to a lack of water.